LIVEJOURNAL

[locked/work] this week's cupcake

standuponit
standuponit
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2010-01-15 20:50:00

MOOD: hopeful
MUSIC: Moby - That's When I Reach For My Revolver

These are totally a keeper: butterscotch cupcakes with chocolate frosting. The original recipe says it makes 12: those would be damned small cupcakes. It makes 8.

- 1½ cups unsifted all-purpose flour
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- 1 cup packed light brown sugar
- 1/3 cup softened butter
- 2 large eggs
- ½ cup milk
- 3 teaspoons of vanilla extract

Preheat oven to 350.

Grease or line muffin tin or get your silicon cups together.

Cream together brown sugar and butter until, you know, creamy. Or fluffy. Like you do. Beat in milk, eggs, and vanilla. When smooth, add the flour and salt a little at a time and beat it in until just mixed. Add baking powder and mix in, then quickly divide batter into cups and put in oven. bake for 25 minutes, give or take, until the skewer comes out clean.

While that is happening, make chocolate frosting! Melt an ounce of unsweetened chocolate and two tablespoons of butter together, then whisk in 2 tablespoons of milk and a teaspoon of vanilla extract. Add a cup of confectioner's sugar and whisk until smooth and fluffy.

Smear it on the semi-cooled cupcakes and see if you can save some for your friends.

I dare you.

TAGS: recipes

This looks like a good idea.
...

This.
...

Little guy's not bad.
Gotta teach RHex to smear.

11 comments

trollcatz
January 16 2010, 02:00:06 UTC COLLAPSE

You know why you have to quickly divide the batter into cups?

Because otherwise your friends will COME OVER AND SUCK THE BATTER OUT OF THE MIXING BOWL BEFORE YOU GET THE CHANCE.

Yeah, yeah, raw egg salmonella blah blah blah.*

*OMG I can't believe I said that. There goes my cert. *g*

standuponit
January 16 2010, 02:08:41 UTC COLLAPSE

It's so the baking powder doesn't run out of gas, actually.

You let your cert lapse Some Time Ago, as I recall....

trollcatz
January 16 2010, 02:16:41 UTC COLLAPSE

Well, I decided, because of Various Excitiing Occurances, that it was worth the headache and schedule crunches to re-up. You were kind of busy, and what with one thing and another, I forgot to mention. 8>(Sorry...

standuponit
January 16 2010, 02:19:53 UTC COLLAPSE

Oh, really? Huh.

I wouldn't have thought I would have missed that...

trollcatz
January 16 2010, 02:47:33 UTC COLLAPSE

I didn't say much (actually, anything) about it at work. I felt kind of self-conscious about it. Sort of, yeah, yeah, what makes you so special, missy?

I know, is stupid. I know. But I did. And I was afraid if I got all, "Hey, I'm a life-savin' heero again!" that the universe would, you know, call me on it.

standuponit
January 16 2010, 02:50:17 UTC COLLAPSE

Because it wasn't calling you on it anyway?

trollcatz
January 16 2010, 03:21:38 UTC COLLAPSE

Ur point, I seez it.

I'm sorry I didn't tell you.

standuponit
January 16 2010, 03:24:22 UTC COLLAPSE

If we're going to start keeping track of all the Stupid Shit I Should Have Told You...

...um.

I think I probably still owe more apologies than you.

trollcatz
January 16 2010, 04:10:09 UTC COLLAPSE

<3 <3 <3

standuponit
January 16 2010, 04:17:56 UTC COLLAPSE

which makes <9 all together.

or <81, cubed.

trollcatz

January 16 2010, 06:10:47 UTC COLLAPSE

blinks sleepily

Whatever happened to approximations like "Ain't no mountain high enough"?

g

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